

# APA

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- Gravity **11.8 BLG**
- ABV ---
- IBU **34**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (87.4%)	79 %	6
Grain	Przeniczny	0.4 kg (7.8%)	79 %	14
Grain	Strzegom Karmel 30	0.25 kg (4.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.2 %
Boil	Cascade	20 g	30 min	7.2 %
Boil	Cascade	10 g	5 min	7.2 %
Boil	Cascade	5 g	1 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile